

DEPARTMENT OF HEALTH AND HUMAN SERVICES
CENTERS FOR MEDICARE & MEDICAID SERVICESPRINTED: 06/14/2012
FORM APPROVED
OMB NO. 0938-0391

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION		(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 445360	(X2) MULTIPLE CONSTRUCTION A. BUILDING _____ B. WING _____		(X3) DATE SURVEY COMPLETED 06/13/2012
NAME OF PROVIDER OR SUPPLIER TENNOVA HEALTH CARE-TENNOVA TCU			STREET ADDRESS, CITY, STATE, ZIP CODE 900 EAST OAK HILL AVENUE KNOXVILLE, TN 37917		
(X4) ID PREFIX TAG	SUMMARY STATEMENT OF DEFICIENCIES (EACH DEFICIENCY MUST BE PRECEDED BY FULL REGULATORY OR LSC IDENTIFYING INFORMATION)	ID PREFIX TAG	PROVIDER'S PLAN OF CORRECTION (EACH CORRECTIVE ACTION SHOULD BE CROSS-REFERENCED TO THE APPROPRIATE DEFICIENCY)	(X5) COMPLETION DATE	
F 371 SS=F	<p>483.35(l) FOOD PROCURE, STORE/PRÉPARE/SERVE - SANITARY</p> <p>The facility must - (1) Procure food from sources approved or considered satisfactory by Federal, State or local authorities; and (2) Store, prepare, distribute and serve food under sanitary conditions</p> <p>This REQUIREMENT is not met as evidenced by: Based on review observation, review of facility policy, and interview, the facility failed to prepare and store food under sanitary conditions.</p> <p>The findings included:</p> <p>Observation on June 11, 2012, between 7:00 p.m. and 8:29 p.m., in the presence of the Food Service Supervisor, in the dietary department, revealed the following:</p> <p>1. Two employees in the dishwashing area, one employee in the preparation area, and one employee in the tray line area, were not wearing hair nets.</p> <p>2. A 60 ounce container of sour cream dated May 27, 2012, was present in the dairy cooler.</p> <p>3. A pan of cooked white rice, undated, was observed in the cooked meats cooler.</p> <p>4. A container of cheese slices dated May 26,</p>	F 371	<p>① Reviewed Personal Appearance policy with staff. Hair restraints will be monitored by super- visor beginning & during shifts</p> <p>② Proper Storage policy reviewed with staff. This requirement is monitored daily by staff super- visor. Proper food storage is included in daily inspection list (policy reviewed specifically with production staff)</p>	<p>6/16/12 + ongoing</p> <p>6/16/12 + ongoing</p>	

LABORATORY DIRECTOR'S OR PROVIDER/SUPPLIER REPRESENTATIVE'S SIGNATURE

TITLE

(X6) DATE

Ann Leford RCPA

Don

6/28/12

Any deficiency statement ending with an asterisk (*) denotes a deficiency which the institution may be excused from correcting providing it is determined that other safeguards provide sufficient protection to the patients. (See instructions.) Except for nursing homes, the findings stated above are disclosable 90 days following the date of survey whether or not a plan of correction is provided. For nursing homes, the above findings and plans of correction are disclosable 14 days following the date these documents are made available to the facility. If deficiencies are cited, an approved plan of correction is requisite to continued program participation.

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F 371	<p>Continued From page 1</p> <p>2012, and a pan containing 16 grilled chicken patties, both with wrapping partially opened were present in the leftovers cooler.</p> <p>5. A cardboard box with plastic liner containing 4 dinner loafs, (meat loaf) opened and not dated, one pan containing 15 slices of turkey unsealed and undated, one pan containing 8 pieces of sliced turkey also unsealed, and undated, two trays of grilled chicken breasts, each tray containing 16 pieces of chicken uncovered, and undated, on the storage racks in the uncooked meats cooler.</p> <p>6. The grill top was soiled with a heavy coat of grease and black debris, the grease trap and backsplash areas were also soiled with black debris.</p> <p>7. The flat top stove backsplash and hood were soiled with black debris and grease.</p> <p>Review of facility policy, Sanitation/Infection Control, dated January 1, 1993, revealed "...Hair must be covered...at all times when the kitchen...food stored in refrigerators must be covered...and dated...leftover items which are not frozen are held no longer than seven days...grills and char broilers are cleaned after each use by...clean daily by..."</p> <p>Interview with the Food Service Supervisor on June 11, 2012, at 8:29 p.m., in the dietary department, confirmed employees were not wearing hair nets as required by the facility's policy, the sour cream and cheese slices were out of date and available for resident use, the white rice, chicken patties, cheese slices, dinner</p>	F 371	<p>⑤ Proper Food Storage reviewed with production staff. This requirement is monitored daily by staff + supervisor. Proper Food Storage is included in daily inspection. vlist.</p> <p>⑥ Grill top cleaned (6/11) + Master cleaning schedule reviewed with production staff. This requirement is monitored daily by staff + supervisor. Equipment is checked nightly by evening supervisor.</p> <p>⑦ Flat top stove cleaned (6/11) + Master cleaning schedule reviewed with production staff. This requirement is monitored by staff + supervisor daily. Equipment is checked nightly by evening supervisor.</p>	<p>6/16/12 + ongoing</p> <p>6/16/12 + ongoing</p> <p>6/16/12 + ongoing</p>	

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NAME OF PROVIDER OR SUPPLIER TENNOVA HEALTH CARE-TENNOVA TCU			STREET ADDRESS, CITY, STATE, ZIP CODE 900 EAST OAK HILL AVENUE KNOXVILLE, TN 37817		
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F 371	Continued From page 2 loaves, turkey slices and cooked chicken breasts were improperly stored and available for resident use, and the grill top and grill backsplash areas were soiled and were to have been cleaned after each use per the facility's policy, and the flat top stove backsplash and hood were soiled and in need of cleaning.	F 371			